

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions and listings of claims in the application:

1. (CURRENTLY AMENDED) A food [[Food]] composition based on a substance derived from milk, in the form of an oil-in-water emulsion, which is optionally overrun, characterized in that wherein the fat content of the food substance is less than 50% by weight and in that wherein the food substance [[it]] comprises an effective amount from 1 to 15% of mono-, di- and/or triglyceride of one or more active isomers of conjugate linoleic acids (CLA MG, CLA DG and/or CLA TG).
2. (CURRENTLY AMENDED) The food [[Food]] composition according to as claimed in Claim 1, characterized in that it wherein the food composition comprises 1% to 15% and advantageously 1.5% to 13% of CLA MG, CLA DG, or CLA TG or a mixture thereof.
3. (CURRENTLY AMENDED) The food [[Food]] composition according to either of Claims 1 an 2, characterized in that as claimed in Claim 1, wherein the active isomers of conjugated linoleic acids (CLAs) are chosen from the group consisting of 9,11-octadecanoic acid and 10,12-octadecanoic acid or a combination of 9,11-octadecanoic acid and 10,12-octadecanoic acid.
4. (CURRENTLY AMENDED) The food [[Food]] composition according one of Claims 1 to 3, characterized in that as claimed in Claim 1, wherein the active isomers of conjugated linoleic acids (CLAs) comprise a mixture of 9,11-octadecanoic acid and 10,12-octadecanoic acid.

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5. (CURRENTLY AMENDED) The food composition [[Composition]]

~~according to one of Claims 1 to 4, characterized in that as claimed in Claim 1, wherein said active isomers of the conjugated linoleic acids (CLAs) are preferably chosen from the following isomers:~~

- 9-cis-11-trans-linoleic acid, or
- 10-trans-12-cis-linoleic acid.

6. (CURRENTLY AMENDED) The food [[Food]] composition according to one of Claims 1 to 5, characterized in that it as claimed in Claim 1, wherein the food composition comprises, as percentages by weight, 1.5% to 35% and advantageously 4% to 33% fat.

7. (CURRENTLY AMENDED) The food [[Food]] composition according to one of Claims 1 to 6, characterized in that it comprises as claimed in Claim 1, wherein the food composition comprises one or more additives chosen from the group consisting of sugars, emulsifiers, flavorings and overrun stabilizers.

8. (CURRENTLY AMENDED) The food [[Food]] composition according to one of Claims 1 to 7, characterized in that it as claimed in Claim 1, wherein the food composition is fermented and is chosen from the group consisting of yoghurts and crème fraîches a yoghurt or crème fraîches.

9. (CURRENTLY AMENDED) The food [[Food]] composition according to one of Claims 1 to 8, characterized in that it as claimed in Claim 1, wherein the food composition has a water activity of between 0.9 and 0.99.

10. (CURRENTLY AMENDED) The food [[Food]] composition according to one of Claims 1 to 9, characterized in that it as claimed in Claim 1, wherein the food

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composition is formed from a yoghurt whose water activity is between 0.95 and 0.99, comprising, as percentages by weight:

-skimmed milk	70 to 80,
-dairy fat	1 to 10,
-active isomers of CLAs in MG, DG and or TG form	1 to 5,
-sugars	1 to 6,
-plant oil	0 to 2,
-other additives	5 to 20.

11. (CURRENTLY AMENDED) The food [[Food]] composition according to one of Claims 1 to 9, characterized in that it as claimed in Claim 1, wherein the food composition is formed from a crème fraîches whose water activity is between 0.95 and 0.99, comprising, as percentages by weight:

-skimmed milk	40 to 60,
-dairy fat	5 to 35,
-plant oil	0 to 10,
-active isomers of CLAs in MG, DG and/or TG form	5 to 13[.,]
preferably about 10%.	

12. (NEW) The food composition as claimed in Claim 6, wherein the food composition comprises, as percentages by weight, 4% to 33% fat.

13. (NEW) The food composition as claimed in Claim 6, wherein the food composition comprises, as percentage by weight, 10% active isomers of CLAs in MG, DG, and/or TG form.

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